

APPS BITES

CRABBY CAKE*

pan seared lump crab meat • guacamole
roasted corn & jalapeño salsa • spicy aioli • 14

MINI TUNA TACOS*

tuna tartare • mango salsa • sesame ginger
dressing • guacamole • sriracha • 13

FILET TID BIT SKILLET* €

marinated tid bits • gorgonzola cream • 14

BAKED STUFFED CLAMS*

chopped clams • lemon garlic bacon white
wine parmesan herb stuffing • 11

BITTY BURGERS*

2 brioche beef sliders • 1000 island • lettuce
b&b pickle chips • american cheese • 11

PARMESAN DUSTED CALAMARI

cherry peppers • spicy aioli • marinara • 13

STEAMED CLAMS

white wine garlic herb butter broth
shallots • white beans • toasted crostini • 13

FRIED PROVOLONE STACK

basil pesto • marinara • balsamic reduction • 10

TOASTED COCONUT SHRIMP €

sweet chili sauce • mango pepper slaw • 14

CHICKEN WINGS or BITES

choices  regular € • or • boneless
general tso' • or • spicy buffalo • 12

PORTERS

lunch on the lane

••• Served w/ Lemon & Tabasco • Cocktail Sauce or Mignonette •••

SHRIMP COCKTAIL* €

5 jumbo shrimp cocktail • 15

OYSTERS ON THE 1/2* €

half dozen fresh shucked • 14

PETITE RAW BAR* €

3 clams, oysters & shrimp • lobster cocktail • 38

RAW BAR

LOBSTER COCKTAIL* €

cucumber lemon aioli dressing • 19

CLAMS ON THE 1/2* €

half dozen fresh shucked littlenecks • 10

GRAND RAW BAR* €

6 clams & oysters 5 shrimp • lobster cocktail • 58

OMELET of the DAY*

market mixed greens side salad • daily chalkboard special • p/a

BELGIUM WAFFLE

fresh berries • whipped cream • vermont maple syrup • 12

SALMON DIJON*

sauteed spinach • roasted potatoes • dijon cream finish • 26

GORGONZOLA SMOTHERED FLAT IRON STEAK*

truffle parmesan house cut fries • sauteed spinach • 27

WHITE TRUFFLE RAVIOLI

tomatoes • parmesan cream • balsamic drizzle • truffle shavings • 21

STEAK TID BIT & EGG SKILLET* €

choose • fried or scrambled eggs • filet tid bits • roasted potatoes • 16

ADD +AN EXTRA EGG+\$2.95 ADD+ EXTRA TID BITS+\$4.95

PORTERS SIRLOIN BURGER*

toasted brioche bun • lettuce • tomato • onion • 14 **EXTRA TOPPINGS** 

ADD +\$1 • SAUTEED ONIONS • MUSHROOMS • CHEDDAR • AMERICAN • SWISS • SPICY AIOLI

ADD +\$2 • GUAC • CRISPY BACON • GORGONZOLA CREAM • FRIED ONIONS • MOZZARELLA

SANDWICH BOARD

served with house cut fries & a dill pickle spear

CRAB CAKE B.L.T brioche bun • spicy mayo • lemon aioli • bacon • lettuce • tomato • 22

MARINATED STEAK SANDWICH* onions • mushrooms • mozzarella • toasted garlic butter ciabatta • 19

CHICKEN SANDWICH onion • bacon • lettuce • tomato • swiss • guacamole • spicy mayo • ciabatta • 13

SALADS CROCKS

CLAM CHOWDER*

new england style • creamy veloute
chopped clams corn • bacon • potatoes • 9

THE WEDGE €

iceberg lettuce • blue cheese dressing
bacon crumbs • tomatoes • red onion • 11

MARKET GREENS €

mixed greens • carrots • onions
tomatoes • balsamic vinaigrette • 8

CAESAR CHOP*

chopped romaine • shaved parmesan
baked croutons • house caesar dressing • 10

TOMATO & MOZZARELLA €

fresh basil pesto • roasted red peppers
aged balsamic finish • 13

BEET & GOAT €

assorted greens • yellow & red diced
beets • goat cheese • citrus vinaigrette • 14

FRENCH ONION SOUP

gruyere cheese • caramelized onions •
toasted white bread • 9

SAL+AD-DITIONS

- flat iron steak € - 12
- seared tuna € - 14
- grilled shrimp € - 13
- grilled chicken € - 7

€ = GLUTEN FREE DINING OPTIONS

EXECUTIVE CHEF • TONY AMAYA

DAILY CHALKBOARD SPECIALS

20% AUTO GRATUITY APPLIED TO TABLES WITH 8 PERSONS OR MORE •
SPLIT PLATE CHARGE \$3 ALL ITEMS • ALL SUBSTITUTIONS \$1 UPCHARGE

* COOKED TO YOUR LIKING, UNDERCOOKED FISH, MEAT, SHELLFISH OR EGG
MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU
HAVE CERTAIN MEDICAL CONDITIONS.
* CONSUMING FISH, MEAT, SHELLFISH OR EGG MAY INCREASE YOUR RISK TO
FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL
CONDITIONS.